



M E N U

RESTAURANT

Aperitivos/ Appetizers

Sopas/ Soups

Saladas/ Salads

GEORGETTE'S A LA CARTE

As estrelas ★ representam os pratos que estão dentro do pacote Meia pensão

The stars ★ represent the dishes that are included in the Half Board package.

Marisco Exótico "best seller" ----- 1450\$
Mistura de mariscos
Mixed seafood

Tábua Surpresa ----- 1250\$
Seleção de petiscos cabo-verdianos
Selection of Cape Verdean finger food

Mimos de Santo Antão ----- 950\$
Bolacha frita, queijo de cabra com ponche mel
Traditional fried biscuit with goat cheese and local liqueur

Bruschetta Caseira ----- 450\$
Salada de tomate em pão rústico e queijo de cabra
Seasoned tomato salad on rustic bread and goat cheese.

Asinhas Kentucky Picante ----- 650\$
Asinhas de frango picante ao estilo kentucky
Chicken hot wings Kentucky style

Creme de Abóbora ----- 750\$ ★
Sopa de abóbora caseira
Homemade pumpkin soup

Sopa do Vale ----- 700\$ ★
Sopa com legumes locais
Soup made with local vegetables

Sabores do Mar ----- 850\$ ★
Sopa de peixe com toque de marisco exótico
Fish soup with a hint of exotic seafood

Sopa Crioula ----- 500\$ ★
Canja tradicional cabo-verdiana.
Traditional Cape Verdean chicken soup.

Salada Verdiana ----- 850\$ ★
Salada completa com sabores asiáticos
Salad with asian flavor

Salada de Atum ----- 1000\$
Salada com atum.
Tuna Salad

Salada de Frango ----- 950\$ ★
Salada de frango
Chicken salad

Rainha Château ----- 1800\$
Salada com lagosta local
Local lobster salad



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Carne de Vaca/
Beef

Carne de Porco/
Pork

Mariscos/
Seafood

GEORGETTE'S A LACARTE

Filé Mignon da Casa ----- 2000\$

File Mignon servido com batata aos cubos e salada
File Mignon served with cubed potatoes and salad

Escolha o seu molho/ Choose your sauce ----- 150\$

Molho de cogumelos / molho da pimenta / manteiga de alho
Mushroom sauce / pepper sauce / garlic butter

Tiras de Filé Mignon ----- 1350\$ ★

Com vagem, cogumelos e arroz
Filé mignon strips with green beans, mushrooms, and rice

Filé Mignon Shoarma ----- 1750\$

Com salada e batata frita
Filet mignon shawarma with salad and French fries

Rei do Hambúrguer ----- 1350\$ ★

carne de vaca com ovo, ananás, queijo, batata frita e salada.
Beef burger with egg, pineapple, cheese, fries and salad

Bifanas Portuguesa ----- 1200\$ ★

servido com ovo, batata frita, arroz e salada
pork steaks served with egg, fries, rice and salad

Sabura de Criol ----- 1000\$ ★

Papa de milho com friso
Traditional polenta with sautéed pork offal

Lombinhos de Porco ----- 1300\$

Servido com pera de vinho, legumes da época & purê
Pork tenderloin, with wine-glazed pear, vegetables and puré

Lagosta Grelhada ----- 400\$ per 100g

Servida com molho verde e limão
Grilled lobster with green sauce and lemon

Polvo Grelhado ----- 2300\$

servido com arroz aromatizado com batata ao murro e salada
Grilled Octopus with rice flavored with smashed potatoes and salad

Pasta de Marisco ----- 2200\$

Mixed seafood with pasta

Marisco de Época ----- 2000\$

Acompanhado com mandioca frita
Seasonal Seafood with fried cassava



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Peixe/ Fish

Aves | Poultry

Especialidades Cabo-Verdianas/ Cabo Verdean Specialties (Pork)

GEORGETTE'S A LA CARTE

Peixe Zero KM | Zero KM Fish ----- 1100\$ ★
Peixe local grelhado do dia com pure de inhame e legumes
Grilled fish of the day with yam puree and vegetables

Mix de Peixe | Fish Mix ----- 1200\$ ★
Misto de peixe com legumes e puré
Assorted fish with vegetables and exotic purée

Ondas da Morna | Morna's Waves ----- 1350\$
Peixe com toque de marisco, legumes e batata salteada
Local fish with a touch of seafood, vegetables and sautéed potatoes

Cabo Verde Special ----- 1100\$ ★
Peixe frito servido com molho de cebolada e arroz de feijão
Fried fish served with onion sauce and bean-rice

Strogonoff Chateau ----- 1200\$ ★
Frango succulento ao estilo "Chateau"
Juicy stove-cooked chicken the Chateau way

Frango ao Caril ----- 1200\$ ★
Com vagem, anáns e arroz
Chicken curry with green beans, pineapple and rice

Frango a Moda Chateau ----- 1100\$ ★
Frango grelhado com salada e batata frita
Grilled chicken with salad and fries

Cachupa de Terra ----- 1300\$ ★
Prato tradicional com milho, feijão, legumes e carne de porco
Traditional slow-cooked stew with corn, beans, vegetables and pork meats

Cozido de Santo Antão ----- 1300\$ ★
Prato típico da ilha com legumes, hortaliças locais e carnes
Island-style boiled dish with local vegetables and meats

Feijoada Tradicional ----- 1200\$ ★
Feijoada cabo-verdiana com carne de porco
Cape Verdean pork and bean stew



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Vegetariano/ Vegetarian

Massas/ Pasta

Acompanhamentos Extra/ Extra Side Dishes

Sobremesas/ Desserts

GEORGETTE'S A LA CARTE

Senhora Abóbora | Lady Pumpkin ----- 1000\$ ★

Papa de milho à cabo-verdiana com legumes exóticos
Cape Verdean corn porridge with exotic vegetables

Château Special ----- 1100\$

Grão ao caril com arroz
Curry Chickpea with rice

Paúl Delights Salad ----- 1200\$

Salada de feijão tradicional
Tradicional bean salad

Pasta Vegetariana ----- 1000\$ ★

Massa com legumes salteados
Pasta with sautéed seasonal vegetables

Pasta de Atum | Tuna Pasta ----- 1100\$ ★

Pasta de Frango | Chicken Pasta ----- 1000\$ ★

Pasta à Bolonhesa | Bolognese Pasta ----- 1100\$ ★

Arroz ou Legumes | Rice or Vegetables --- 250\$

Batata Frita | French Fries ----- 300\$

Cubos de Batata | Cubed Potatoes ----- 250\$

Banana Frita | Fried Banana ----- 100\$

Crepe Georgette ----- 450\$

Crepe com gelado artesanal e molho da casa
Homemade crepe with artisanal ice cream and house sauce

Gelado da Casa ----- 350\$

Homemade Ice Cream

Tiramisu Château ----- 350\$

Segredos Château ----- 300\$

Sobremesa surpresa do chef
Chef's surprise dessert